



Wursthaus Kitchen

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SPRING 2007 newsletter

Another year has flown by and we really don't want to talk Christmas in September but just letting you know our Christmas Catalogue will be available from both locations in the first week of November. For those on our email list it will be emailed during that week. This will enable you to make Christmas preparations well in advance. For the football enthusiasts with the Grand Final celebrations toward the end of this month if you are planning festivities it may be advisable to order your requirements to avoid missing out.

What's new on the shelves

From The Kitchen

Well, it's been an eventful and exciting couple of months here at The Kitchen as we have welcomed back some greatly valued staff members. Nola, Simon and Ma return, bringing with them their many combined talents! This Spring there's lots of new products which Nola and Ma will guide you to, as well as many to taste, including Simon's new creations for the store.

Recently I was fortunate enough to have **Tetsuya** cook for myself and a small group of people at a private function in Tasmania, and wow, were there some clever tips to be picked up. He used predominantly Wursthaus products which he combined with his own brand of products with spectacular results.

Try our **chicken bocconcini** on the barbeque (as I'm sure many of you have done in the past), but then sprinkle it, when cooked, with **Tetsuya's truffle infused salt**. The whole flavour changes from 'family BBQ' to 'cocktail party' with a simple pinch of the fingers. It can also be used to rub into duck skin or, as one could imagine, adds an indulgent touch sprinkled over scrambled or poached eggs. Leading into the warmer months **Tetsuya's salad dressing** should be a cupboard essential. Leafy greens are transformed by his complex and delicate blend of ingredients to create 'the perfect green salad.'

You can now find his entire range of products on our shelves including his amazing **truffle salsa**, **rice vinegar** and flavoursome **seafood oil** - create the Tetsuya experience in your own home at a fraction of the cost.

Our **beef bourguignon** and **chicken and leek pies** are so popular we decided to add the **lamb, apricot and rosemary** pie to our range giving you more choice. Official reports have concluded "it's very yummy". **Moroccan Lamb shanks** is an addition to our cooked range of meals available for those who feel like a hearty soul-warming meal but have not the time to cook. The lamb shanks have been braised and slow-cooked creating succulent and tender meat falling off the bone.

Also from The Kitchen comes **Wursthaus (chewy) Anzacs** - the way they should be with just that slight chewy texture. The simple things in life can be so good!

The **2007 Wursthaus Tasmanian extra virgin olive oil** has been launched with such success we initially sold out! Not surprising considering its brilliant, bright green colour and its delicate sweet grassy flavour with hints of pepper and smooth finish. Stocks have now been replenished, so you can taste this impressive local oil in-store. We've been awaiting the arrival of this seasons **Ashbolt olive oil** which thankfully landed on our doorstep just last week. Its reputation remains intact with yet another good vintage.

From Wursthaus at Olivers

For the Northern customers we have introduced some exciting new products.

Jamón Serrano (literally mountain ham) is a type of **jamón** (dry-cured Spanish ham) which is generally served raw in thin slices, similar to the Italian prosciutto. A foreleg prepared (and eaten) in the same manner is called paleta. The fresh hams are trimmed and cleaned, then stacked and covered with salt for about two weeks in order to draw off excess moisture and preserve the meat from spoiling. The salt is then washed off and the hams are hung to dry for about six months. Finally, the hams are hung in a cool, dry place for six to eighteen months, depending on the climate, as well as the size and type of ham being cured. The drying sheds (secaderos) are usually built at higher elevations, which is why the ham is called mountain ham.

The large majority of **Serrano hams** are made from black Iberian pigs and the ham is so delicious that the Romans imported the animal to Italy and that's the origin of prosciutto. One can buy **Serrano ham** by the slice, by the kilo or simply buy the entire leg. Provided it is well cared for, there should be no difference in quality between a slice of **Serrano** or a whole ham.

Also new....**Bi Aglut** - **gluten free** pastas, flour and a range of biscuits and **Rustichella D'Abruzzo Pastas** - both imported from Italy.

The **Bi-Aglut** products which have been manufactured in Italy since 1962, are formulated from selected and naturally gluten-free ingredients and all products have passed the Elisa Test which determines that the product complies with Australian standards for no detectable gluten.

Bi-Aglut pasta holds together while cooking and coeliacs testify that it is the best tasting gluten-free pasta on the market. The **Rustichella pasta** is a product of **Abruzzo** as the name suggests. Traditional pasta making techniques are employed to make this excellent product. Semolina from selected durum wheat, the use of bronze dyes and the slow drying process over 56 hours at a low temperature creates a coarse surface texture which aids in the adhesion of sauces.

Don't be hampered by Gift Giving

Any time is a good time for a hamper of delicious gourmet goodies. Whether you are looking to celebrate with that special someone, to take a small gift to dinner with friends, or really get the festivities going at a birthday party, we have a range of options to suit your needs. We have a well-selected range of packing options and stylish finishing touches. Talk to us about putting together a hamper tailored just for you.

Platters - for business meetings or simply social - please come and discuss your requirements with us - we have a range of options available from antipasto platters, all meat platters, sandwich and canapé platters, nibbles (hot and cold) and fruit and cheese platters all can be individually tailored to suit your needs.

And from Cambridge

Wursthaus was founded on the belief that authentic smallgoods can be produced for everyone's enjoyment and since 1985 our product range has included such classics as: **Leberkase** - a pork and veal meatloaf flavoured with either capsicum and ham or olives and green peppercorns, **Schinken** - smoked boneless loin of pork, **Porchetta** - a lean rolled saddle of pork with lashings of fresh herbs, lightly cured, rolled and slow cooked, **Oak Smoked Beef** - the leanest of Tasmanian prime beef from King Island infused with our own special brine and slowly smoked with oak to give a succulent smoky flavour and **Kassler Rib**. With Spring in the air and the colder days disappearing cold cuts are fast replacing those we would traditionally serve hot in the colder times. The versatility of some of the smallgoods allows us to have a selection in the fridge to suit all occasions. The **Leberkase** is a great breakfast standby for those who seek an alternative to the eggs and bacon syndrome.

Have the **Leberkase** sliced about 1.5 cm thick and gently fry it in a splash of oil on both sides to warm through and serve it with eggs. Sliced thinly it is a delicious sandwich filling combined with a gutsy relish and salad.

Schinken can be handled in a similar fashion. By buying it in a piece rather than sliced you can slice it 1 cm thick to use as a deluxe ham steak and it requires very little cooking to heat through. Sliced finely it can be used for sandwich fillings or antipasto and for wrapping around melon for the perfect canapé. For those seeking minimum fat content, the **Oak Smoked Beef** has all visible fat removed before processing and is best purchased finely sliced and a little goes a long way. It combines well with sundried tomatoes and any Mediterranean style vegetable and marinated goat and sheep fetta. Simply take a slice and roll around your choice of filling or alternatively for a quick starter - toss condiments and cheese through some mesclun mix or rocket, top with a couple slices of smoked beef, a splash of good olive oil and freshly grated parmesan. The **Porchetta** stands on its own as the ultimate cold pork cut to have for a luncheon or picnic. Serve with roasted vegetable salad, a few greens, a special fruity chutney and some crusty bread. **Kassler** is one of those products that needs to be served warm if not hot but can be served with a salad or hot vegetables depending on the weather. It can be made a very special dish by glazing with golden syrup combined with an apricot or plum relish and baking in hot oven for 30 - 40 minutes until golden. Traditionally it is served with sauerkraut and potatoes, however braised cabbage and warm potato salad makes for a great alternative.

Cuts of the season

We have mentioned in previous Newsletters the fact that we are now fortunate to have some farmers rearing the **Berkshire** pigs. The supply of the pigs has been somewhat spasmodic and we plan in advance the number of legs we require to turn into hams for the loyal following of "carved off the bone Berkshire ham". This process can take from 7 to 10 days and occasionally we have miscalculated the popularity of this special product and fall short in supply for a week. We are now able to offer some fresh cuts for roasting and in particular rolled boneless shoulders which make for a delicious roast. We have been experimenting with some air dried products such as pancetta and also dry salt cured bacon (not brined) and these will be available shortly in small quantities. We hope you continue to enjoy this very special pork and we look forward to our continued experimentation with unique products this meat lends itself to.

Spring lambs are now starting to come through and with all the rain and lush growing conditions over the last month or so we can see the results. As well as all

our regular lamb cuts such as legs, racks, loins and roasts, special cuts now on offer are **lamb fillets** and **scotches**. See Chef's Ideas.

King Island Beef is now a sought after product and the most popular cuts being sourced are eye fillet, porterhouse and scotch fillet. The unique qualities of this beef make it very special for those seeking a good cut of beef. The King Island Meatworks have a shut down period for the next 6 weeks so we hope to have these cuts back in stock by end of October - just in time for end of year festivities.

Venison season has now finished so if you feel like a "game" experience try our local **wallaby fillets** or the popular **kangaroo sirloin**, both of which require very little cooking. Just sear on both sides and serve with a tasty jelly or jus combined with native pepper berries or juniper - excellent for the barbeque as well as for a dinner party.

Luv-A-Duck are now producing a gourmet range of fully cooked duck portions in convenient two person serve packs. The range includes **Peking style breast and legs**, **plain roasted breast and legs**, **honey roasted duck legs and shanks** and **Chinese style roast duck half**. In addition to their retail **Duck Fat** jars, they have also released a **Cherry Sauce** and **Orange Sauce** as well as classic **Chinese pancake packs** (10 in pack). All this sets the scene for a perfect duck dinner party with minimum effort. Heating instructions are on each pack. For the purists we stock the regular fresh whole duck and breasts but to maintain continuity of supply we keep stocks in our freezer.

Cheese News

Springtime - what a beautiful season for cheese, and what 'springs' to mind is the flavoursome array of local goats milk cheeses from Hans Stutz of Tongola and John Bignell of Bothwell. Nothing quite beats the taste of fresh curd with new season berries or for that matter a well made goats cheese and caramelized onion tart. Both producers should start supplying us by mid to late September. The more mature cheeses will obviously take a little longer to grace our doorstep and are expected around mid to late October.

John Bignell has been experimenting very successfully with various milk varieties to create some interesting blue cheeses. Keep your eyes peeled for these special cheeses as they are hard to get a hold of but are worth seeking out.

Eventually..... the long awaited return of Bruny Island cheeses has arrived! Nick Haddow's cheesery is up and running and looking impressive. We will have Oen and 1792 within the week. Others such as Saint and O.D.O. will follow shortly after.

Chef's Ideas

Swedish Style Lamb Roast

3	lamb scotches (about 1 kg)		
2	onions – chopped roughly	3	carrots – sliced
1	cup beef or veal stock	1½	cups strong black coffee
½	cup cream		salt & pepper

Preheat oven to 220°C. Rub salt and pepper into lamb scotches and put in roasting pan surrounded by onions and carrots. Roast for 20 minutes turning meat once. Reduce oven to 170°C and add stock, coffee and cream to pan. Continue roasting, basting frequently for about 1.5 hours. Check meat, when cooked remove and slice the thickness you require. Puree the sauce from pan with a blender and if too thick add a little more stock. To serve – arrange sliced lamb on a deep sided platter and pour some of sauce over – just to cover meat. Serve with mashed potatoes and a mix of steamed green vegetables garnished with chopped rosemary. Serves 4.

SALADS to be served warm or at room temperature

The following salads can be served at room temperature but for the colder weather are a great side dish served warm and makes for easy entertaining as unlike straight vegetables can be prepared ahead of time. All quantities are for 4 - 6 serves.

German Style Potato Salad

600 g	Potatoes (not mashing variety)** See note below		
250 g	Speck or bacon chopped	2	onions finely chopped
2	hard boiled eggs	2 tbs	chopped parsley
60 ml	red wine vinegar	375 g	mayonnaise

Cook potatoes and cut into large dice. Saute onion and bacon or speck in a pan until onions translucent and meat cooked. Add parsley and chopped eggs and add to potato. Pour over vinegar and just before serving fold through mayonnaise.

***Potatoes can be cooked in microwave – whole and unpeeled- arrange around outside of plate pricked all over with fork and allow 4 minutes per each large potato. Halfway thru turn them over. Allow at least 15 minutes to cool down before peeling and cutting.**

Roasted Vegetable Salad

4	carrots peeled and sliced in chunks	1	parsnip peeled and sliced in chunks
1	small sweet potato peeled and diced	1	large Spanish onion cut into wedges
1	zucchini sliced thickly	1	red capsicum cut into wedges
½	Eggplant in large dice	Sea Salt & Pepper to taste	Olive Oil

Preheat oven to 220°C. Preheat 2 large baking trays with a little olive oil in each. When trays hot spread out prepared vegetables (except zucchini & capsicum), Sprinkle with a little sea salt and cracked black pepper and a drizzle of oil and bake for 30 minutes on 200°C turning over half way thru cooking period. Then add zucchini and capsicum to trays and sprinkle with a little more oil if required. Cook for a further 15 minutes. Serve hot or leave to cool.

French Style Lentil & Fetta Salad

1	cup French style Lentils	1	onion finely chopped
1	red capsicum diced	1	green capsicum diced
250 g	Fetta cheese diced	150 g	Spinach fresh
1	lemon – zest and juice	3 tbs	olive oil
1 tsp	mustard		salt & pepper

Cover lentils with water and bring to boil and cook for 20 mins or until just tender. Drain and let stand. Saute onions in a little oil until translucent. Add to lentils as well as the capsicums, fetta cheese, torn spinach leaves and lemon zest. Just before serving combine olive oil, mustard and lemon juice and pour over salad and add salt and pepper to taste.

Cooking Classes

Middle Eastern Cuisine (\$60)

1st & 2nd October

Middle Eastern cooking, as much as any other aspect of life, is connected to the earth and to the sea, foods which belong to the desert while others belong to the mountains. A combination of health and simplicity, the Middle East has many faces. It might be slightly different in every country, but general characteristics are shared. We will be looking at Moroccan Vegetable & Meat Tagines, Couscous preparation and much more.

Cooking with Saffron (\$70)

30th & 31st October

From the fields of purple flowers in Tasmania, we take a close look at this extravagant golden spice. A little is all you need, which is a good thing, given how labour intensive is its production, and how strikingly expensive (per weight) is the final product. Come and learn some of the many uses of this most precious spice.

Preparing for Christmas '07 (\$65)

27th & 28th November

One particularly nice thing about Christmas is that most of us have the opportunity of enjoying food that we don't normally eat at any other time of year. It's not just the absence of Christmas delicacies throughout the rest of the year that makes them special, it is also the wonderful richness of the seasonal food. It is the one time of the year when most of us can reassure ourselves with those bold words "What the hell, it's only once a year". Veronica will be showing us various preparations: stuffings for your turkey, ham glaze, savouries and some sweet treats including ginger bread.

Tasting Dates

At Wursthau Kitchen

Check our Blackboard for details of Saturday tastings

At Wursthau at Olivers

Friday 5th October Roaring Forties Wine Tasting

Friday 2nd November Ninth Island Wine Tasting of Pinot Noir, Sauvignon Blanc
& Pinot Grigio

Friday 7th December Roslyn Estate Wine Tasting of Cabernet Sauvignon,
Sauvignon Blanc & Chardonnay

Wine News

We have just received our first of the 2007 sauvignon blancs. Steve and Monique **Lubiana** have just released their '**07 Sauvignon Blanc**, which is the first of many Tassie '07 sauv blancs to follow. Upfront fruit quite open for such a young wine, showing hints of tropical fruit at first with more grassy/minerally flavours on the finish.

The **2005 d'Meure chardonnay** has just been released and in a word it's fabulous! James Halliday has just rated the vineyard **5 Stars**, which is great news for Dirk and a reward for his uncompromising approach to quality. Halliday gives this wine a 95 rating. To quote him ' a complex, intense, yet elegant array of grapefruit and melon flavours and mlf inputs; very good length'.

We also still have small stocks of **d'Meure '04 Pinot Noir** available. Halliday rating 94.

Another new wine on the rack is the **Milton Pinot Noir '05** (Freycinet coast). Lots of plum and cherry fruit on the palate, full and round with a soft tannic finish.

During Spring and Summer lookout for our regular wine tastings on a Saturday as the new vintages are released.

Foodie News

Luke Burgess, former Wursthhaus staff member, Tetsuya trained chef, and well renowned food photographer has opened the very impressive 'Pecora' (Italian for sheep) at Birchs Bay. He and his partner, Katrina, have shown in their 8-9 weeks since opening exactly how to showcase Tasmania's abundant supply of local produce. Sourcing the very best from passionate small producers and backyard growers he leans towards Mediterranean flavours, enhancing the raw product with integrity thus producing a unique provincial Tasmania style. Luke will be providing Wursthhaus Kitchen exclusively with his own style of "tesa" an Italian form of bacon in the not too distant future.